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(54) Title: **PROCESS FOR THE PREPARATION OF A WATER CONTINUOUS ACIDIFIED EMULSION AND PRODUCT OBTAINABLE BY THE PROCESS**

(57) Abstract: The invention relates to a process for preparing water continuous acidified emulsions that can be used as a spread on food products including bread or toast or as a semi-solid acidified cream. The process comprises the steps of homogenising an emulsion comprising 15 to 50% fat and protein at a low temperature followed by heating followed by a step of acidification. The product so produced is stable to repeated cyclic temperature changes that the product undergoes between when it is stored in the refrigerator at about 5°C and when it is taken out for use when it warms up to ambient temperatures of about 25°C. The invention also relates to a stable water continuous acidified emulsion.

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